

FIG. 1A

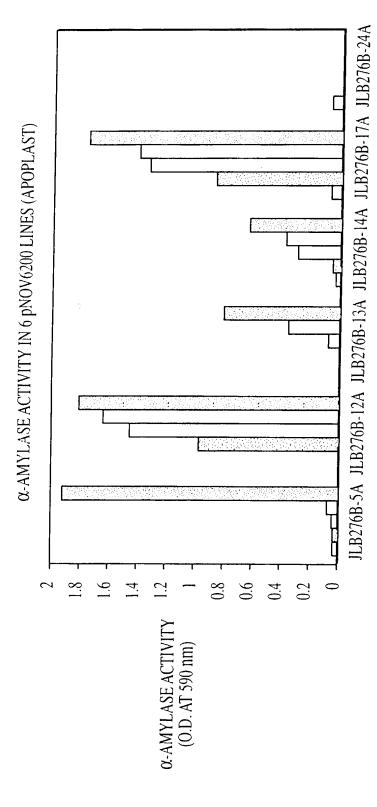
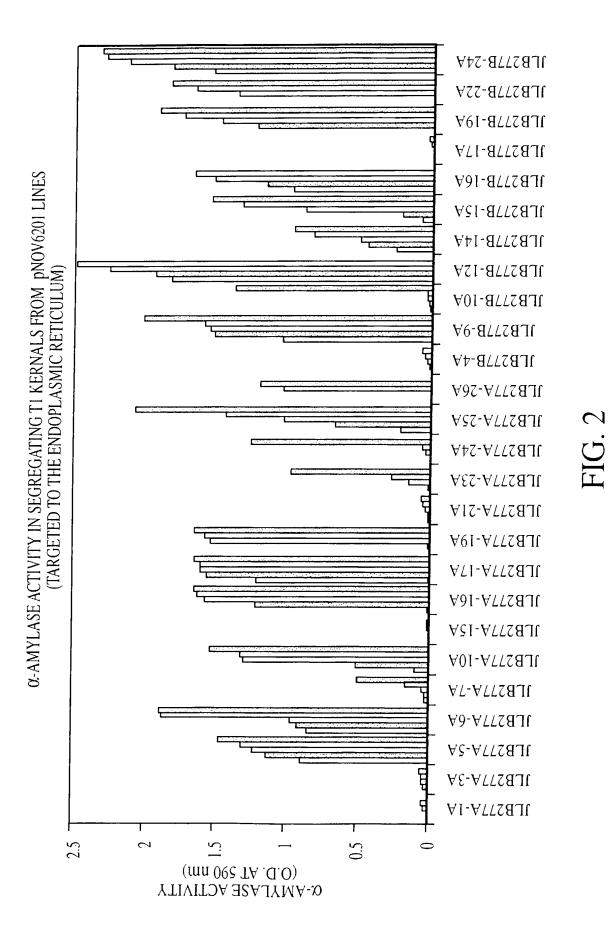


FIG 1B



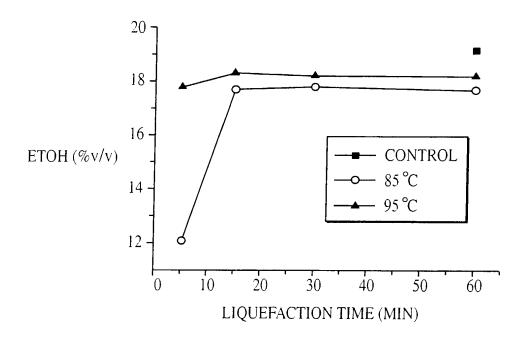


FIG. 3

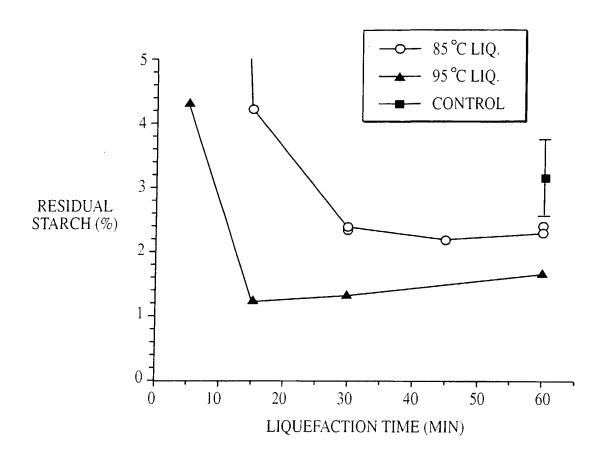


FIG. 4

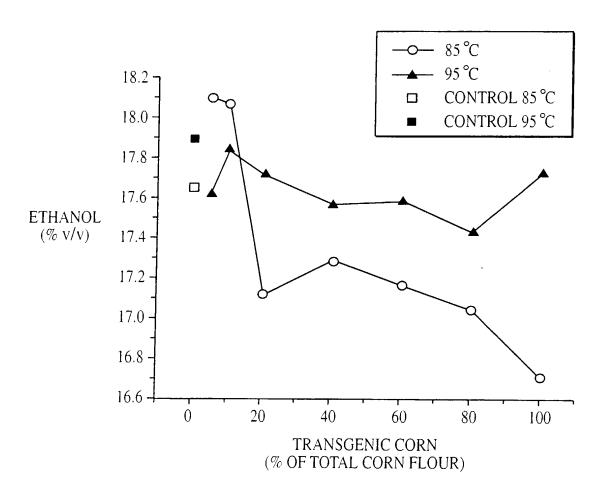


FIG. 5

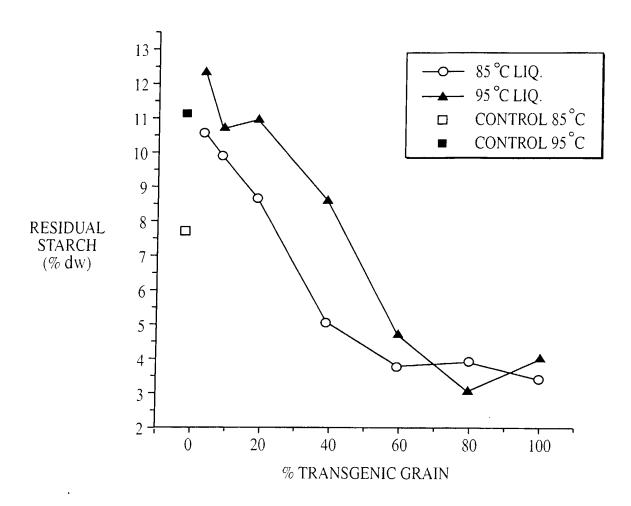


FIG. 6

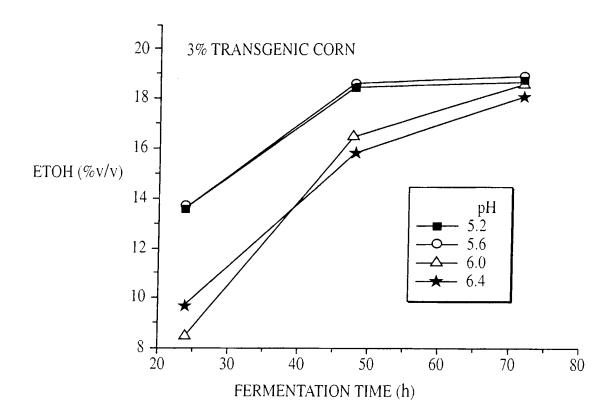


FIG. 7

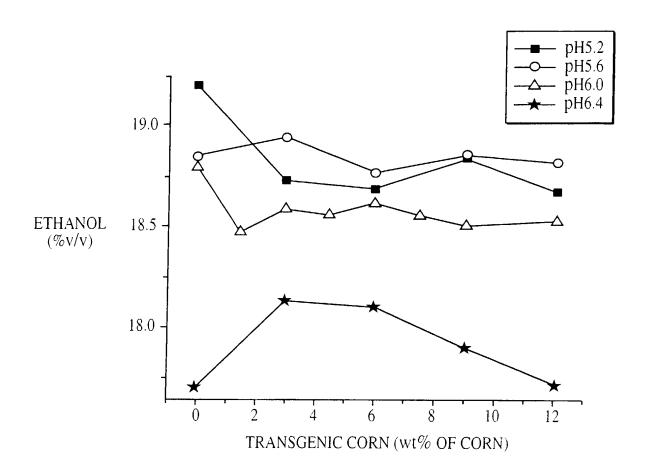
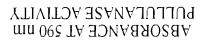
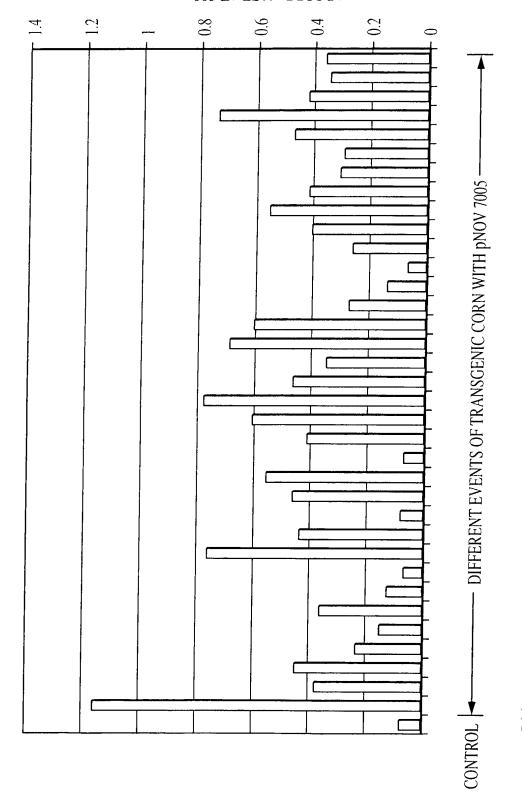


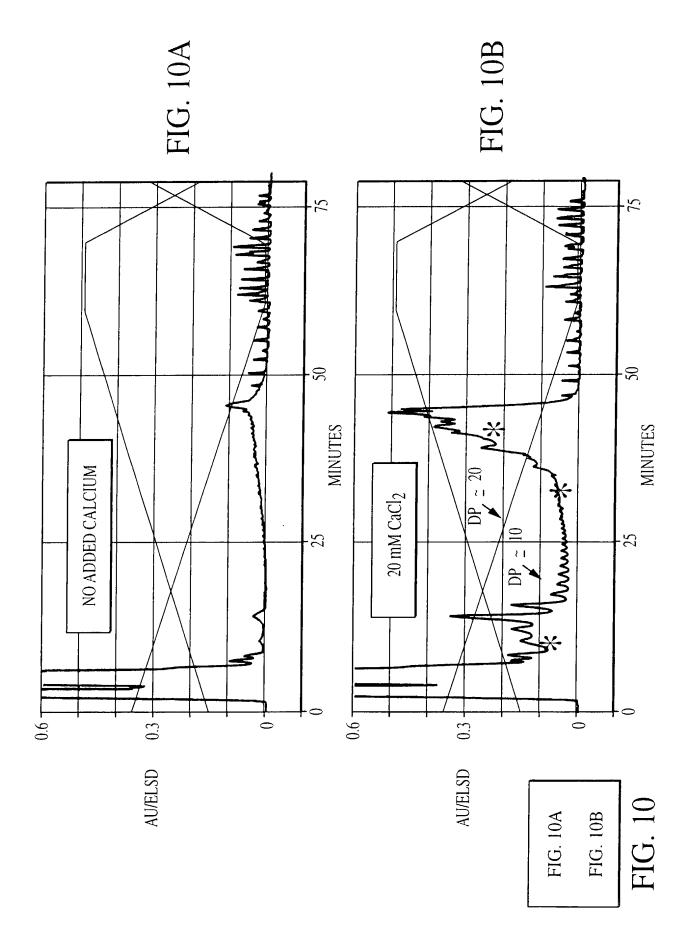
FIG. 8

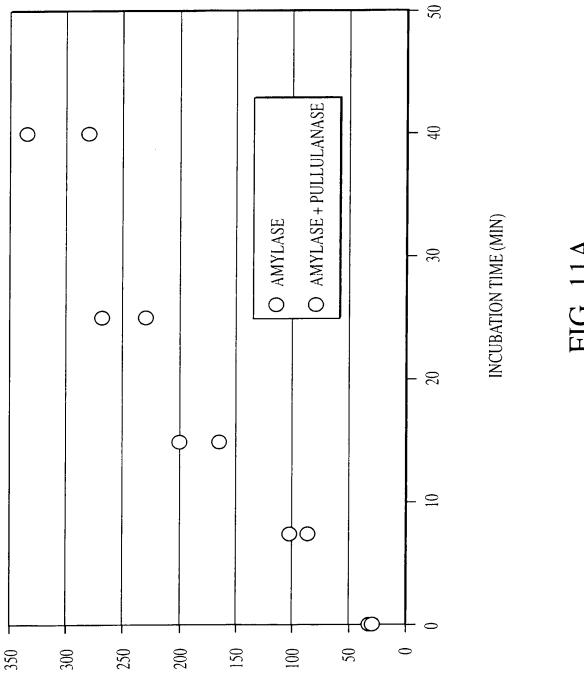




ABSORBANCE DATA NORMALIZED WITH RESPECT TO THE AMOUNT OF PROTEIN THE ASSAYED FRACTIONS.

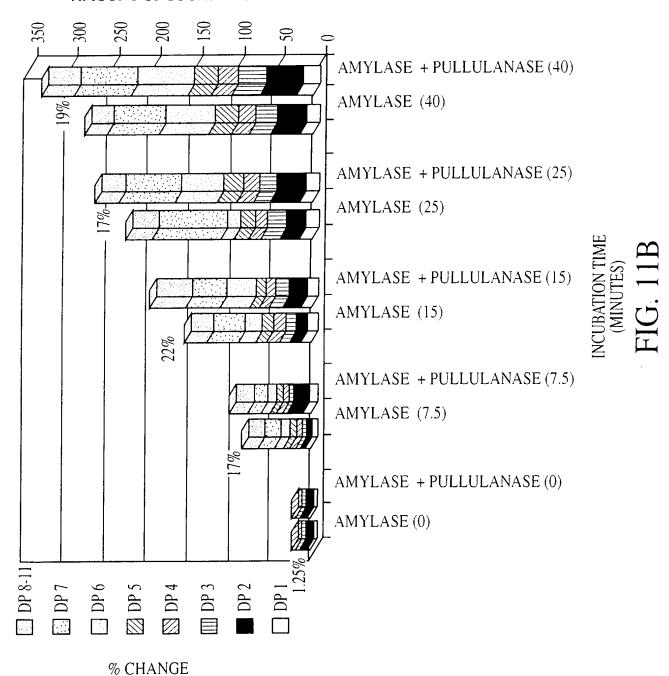
FIG. 9

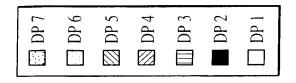




AMOUNT OF SUGAR (DP 1-7) PRODUCED µg IN 25 µl REACTION MIXTURE

μg in 25µl reaction mixture amount of sugar produced





 μg In 25µl of reaction mixture amount of sugar produced

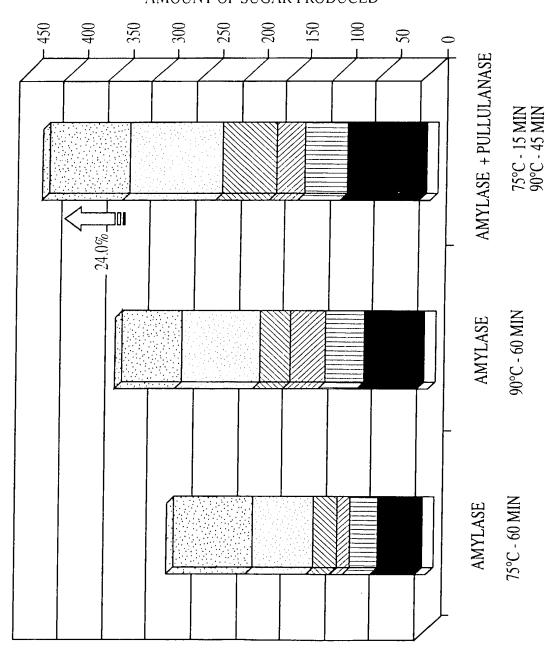
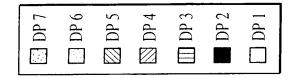
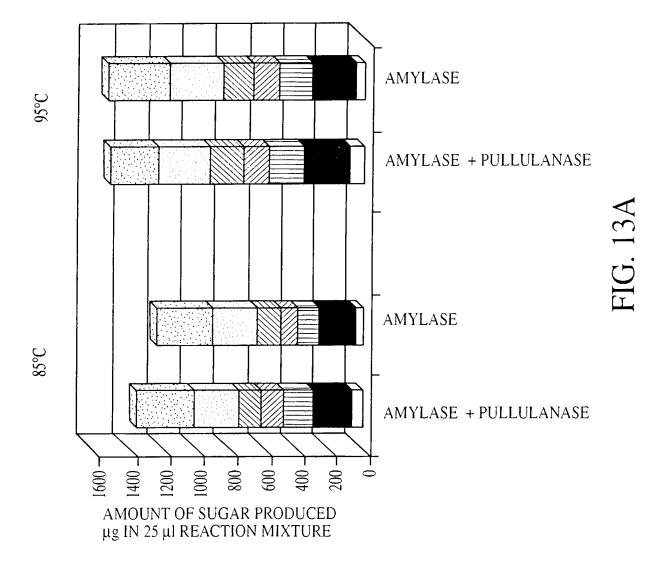
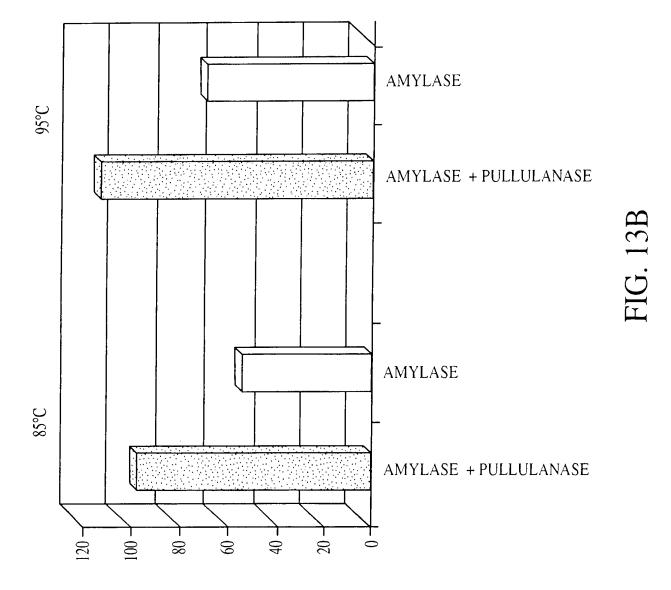


FIG. 12







AMOUNT OF GLUCOSE PRODUCED μ_{g} IN 25 μ l REACTION MIXTURE

mala α -GLUCOSIDASE COMBINED WITH 797GL3

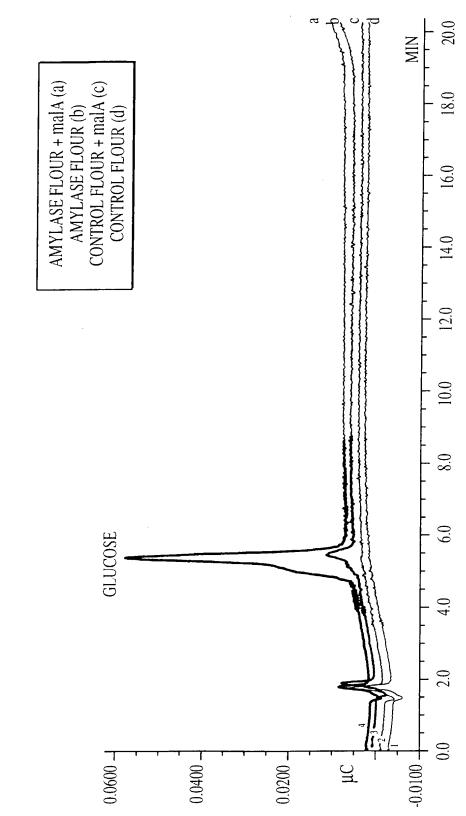


FIG. 14

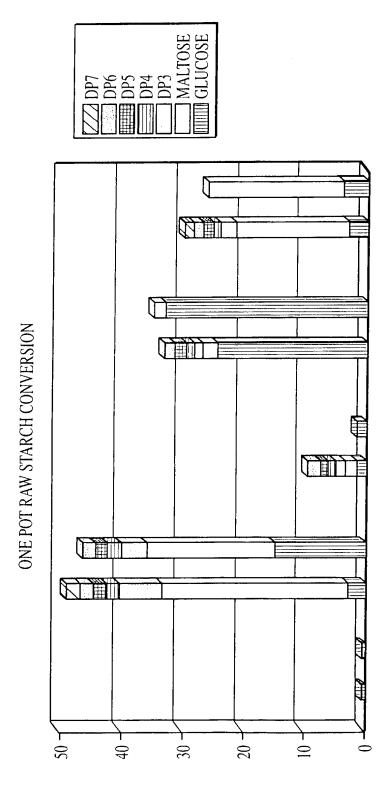
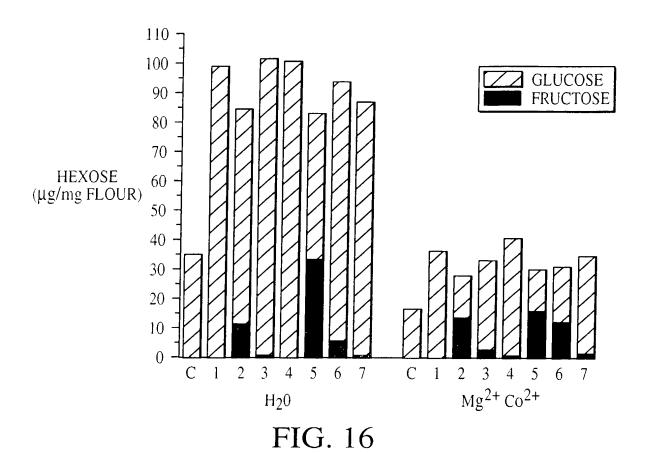


FIG. 15



100% α-AMYLASE FLOUR

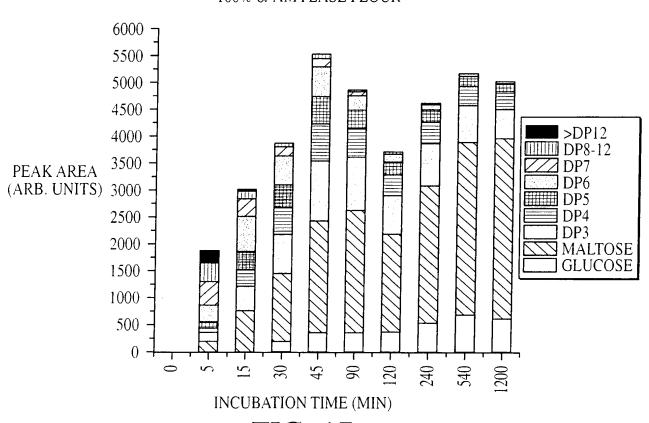


FIG. 17

10% α-AMYLASE FLOUR 90% CONTROL FLOUR

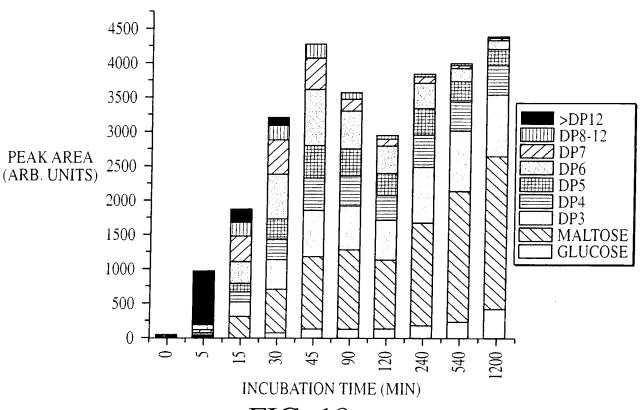


FIG. 18

EFFECT OF TEMPERATURE ON STARCH HYDROLYSIS

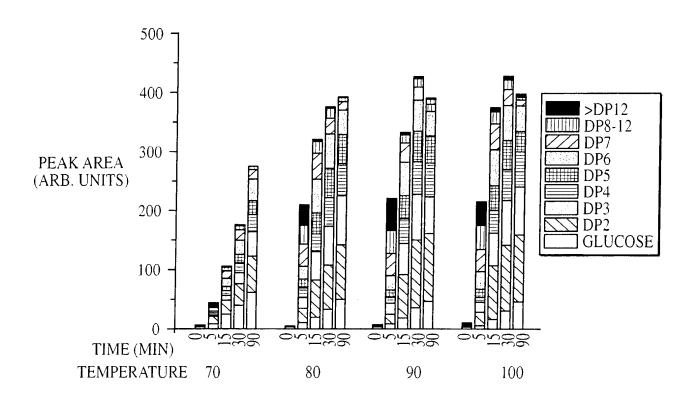


FIG. 19

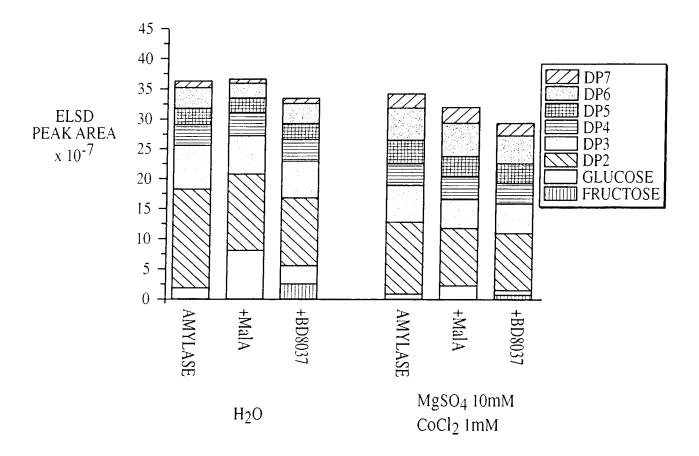


FIG. 20

Expression of bromelain in T2 corn seed.

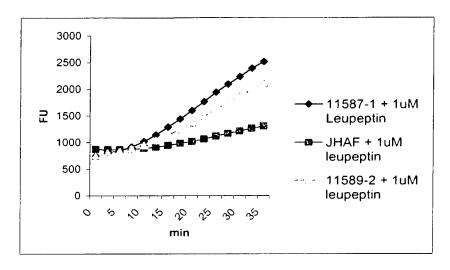
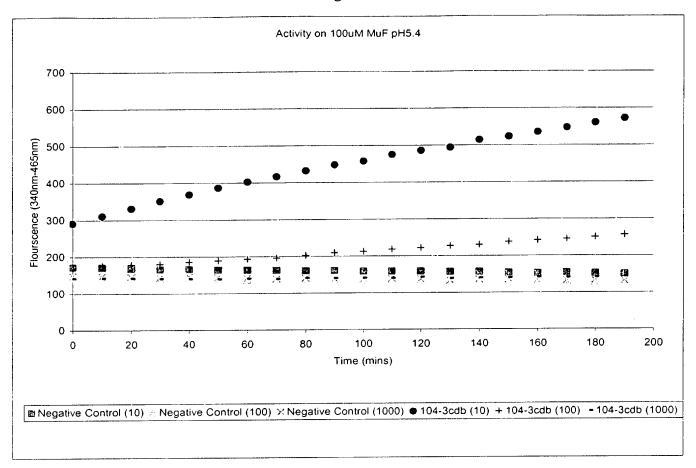


Figure 21

Figure 22



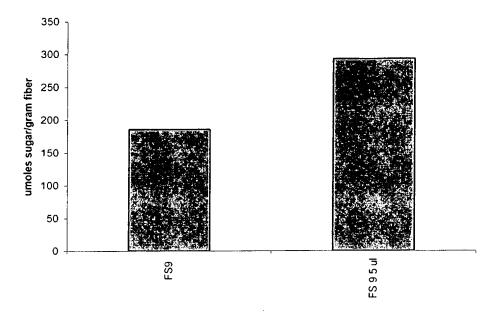


Fig. 23

Figure 24

